



Meisterprüfung, Stuttgart 2017

25.4.2023: Goin' Nuts is born and a new adventure begins

## Working experience

- July 2020 — September 2022  
Head of production of the fresh patisserie section  
Scheck In Manufaktur  
Achern  
<https://www.scheck-in-center.de/>
- September 2017 - April 2020  
Head of production of the dough section  
Confiserie Gmeiner  
Appenweiler  
[www.chocolatier.de](http://www.chocolatier.de)  
[www.relais-desserts.net](http://www.relais-desserts.net)
- September 2016 — December 2016  
Production of mis en place for desserts a la carte in asian restaurants with Patissier Paolo Moschini  
Milano  
Ba Asian Mood  
<https://www.ba-restaurant.com/>  
Ta hua  
<https://www.tahua.it/>  
Gong oriental attitude  
<https://www.gongmilano.it>  
Sushi Wen  
<https://www.sushiwen.it/gallarate/>
- August 2016  
Afternoon Tea  
Claridge's Hotel  
London  
[www.claridges.co.uk](http://www.claridges.co.uk)  
and  
Hotel Café Royal  
London  
[www.hotelcaferoyal.com](http://www.hotelcaferoyal.com)
- June 2016 — July 2016  
Macaron, confectionary and much more  
for the world chocolate master  
William Curley  
London  
[www.williamcurley.co.uk](http://www.williamcurley.co.uk)
- September 2015 — May 2016  
Pastry chef at the baked cake section  
Confiserie Gmeiner  
Appenweiler  
[www.chocolatier.de](http://www.chocolatier.de)  
[www.relais-desserts.net](http://www.relais-desserts.net)
- September 2012 — July 2015  
Pastry chef apprentice  
Confiserie Gmeiner  
Appenweiler  
[www.chocolatier.de](http://www.chocolatier.de)  
[www.relais-desserts.net](http://www.relais-desserts.net)

## School

- January 2017 — July 2017  
Pastry chef master school  
Schule in Hoppenlau Stuttgart
- September 2012 — July 2015  
Pastry chef school  
Berufliche Schulen Kehl
- September 2011 — May 2012  
Bachelor of Science, Chemie  
Albert-Ludwigs Universität  
Freiburg
- July 2011  
High school degree  
Liceo scientifico Alessandro Volta  
Milano
- September 2009 — July 2010  
Exchange high school year abroad  
Grimmelhausen Gymnasium  
Offenburg

## More qualifications

- Since november 2018 member of the exam committee of the region Südbaden
- August 2020
  - Active Seminar with Fabian Sänger
  - Dragees & Snacking, Pfersich Trendforum
- 2019
  - hosting of seminars at Confiserie Gmeiner „Schwarzwälder Kirschtorte“ for groups from 40 to 80 people
- 2016
  - hosting of an active seminar at the event „Cake Festival Milano“ creating, presenting and teaching the participants about a dessert in a glas
- 2016 — 2018
  - scholarship from the Handwerkskammer Freiburg to improve in the job:
- May 2016
  - Modern french decorations for cakes Robert Oppeneder
- January 2017 — July 2017
  - Master school
- May 2018
  - Workshop Petit Gateaux at Valrhona Kehl
- October 2018
  - Luxus-Pâtisserie with Frank Haasnoot, Pfersich Trendforum
- November 2018
  - Workshop for personality building at cbs sehnert
- 2015
  - regional competition, III place
- 2015
  - selling experience at “Home & Garden” in Salem, Bodensee
- 2014
  - Carlo-Wildt-Pokal, competition for apprentices at Südback in Stuttgart creative price from the company Seeberger
- 2013
  - selling experience at Alsterhaus, Hamburg
- languages:
  - italian, mother language
  - german, mother language niveau
  - english, very good
  - french, basic knowledge